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MRS. JOHN G. CARLISLE'S

KENTUCKY COOK BOOK

CONTAINING

ORIGINAL RECIPES NEVER BEFORE PUBLISHED.

BY

MRS. JOHN G. CARLISLE,
MRS. WALTER Q. GRESHAM,
MRS. GENERAL CROOK,
MRS. W. A. DUDLEY,
AND OTHERS.

CHICAGO:
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TO THE

WOMEN OF KENTUCKY

ESPECIALLY, AND TO HOUSEWIVES ALL OVER

THE LAND, THIS LITTLE VOLUME

IS DEDICATED BY

THE AUTHOR.

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SOUPS.

SOUPS.

THE base of your soup should always be uncooked meat. To this, if you like, may be added cracked bones of cooked game, or underdone beef or mutton, but for flavor and nourishment depend upon the juices of the meat that was put in raw. Cut this into small pieces and beat the bone until it is fractured at every inch of its length. Put them on with cold water, without salt, and heat very slowly. Do not boil fast at any stage of the making. Keep the pot covered and do not add salt until the meat is thoroughly done, as it has a tendency to harden the fibers and hinder the flow of the juices. Strain always through a cullender, after which clear soups shou.d be filtered through a hair sieve or a coarse bobbinet lace. The bag should not be squeezed. Do not uncover until you are ready to ladle out the soup. Do this neatly and quickly, having your soup plates heated beforehand.—*Rules from Marion Harland's Common Sense in the Household.*

GUMBO SOUP.

ONE good sized chicken, cut in pieces and fried; put on in a gallon of water; fry three onions, two slices of breakfast bacon; add to the chicken, let boil two and one-half hours. Cut small one quart of okra, stew one quart of tomatoes; add to the ingredients and let boil one hour longer. Then add a little sugar and thicken with browned flour.

STOCK FOR SOUP.

ONE bushel of tomatoes; one peck of okra; one cup of salt; one quart of chopped onions; one small cup of ground black pepper. Boil three hours, then can.

LOUISIANA GUMBO OKRA.

FRY an onion in lard, or some good bacon fat. Take out the onion and throw away the onion. In the fat fry a chicken, which has been cut into pieces and well floured. Put the chicken into your soup pot. In the same fat fry one quart of sliced okra; put the okra into the pot with the chicken, and cover with a quart of hot water—or, better still, of stock, if you have it on hand. If you have any pieces of cold meat, veal or ham, put them also into the pot, and let all stew very slowly. When about half done add a quart of tomatoes, peeled and sliced, or cut; also some salt, cut corn, a few lima beans, a green pepper, with a tablespoonful of butter. Must be thick and rich, not thin nor watery. Thin, if required, occasionally, while cooking, with a little hot water. Serve hot, with boiled rice. Gumbo must not be cooked fast; it requires from four to six hours to cook properly.

CREAM OF CLAM SOUP.

PUT on clams in own juice, two quarts for eight persons; let them boil well, skimming whatever rises to the top. Add a large minced onion. Boil all together, after adding onion, for twenty minutes. Take another stewpan and put in a large lump of butter; stir in a large spoonful of flour; add to this hot milk, a pint or more, allowing one pint to one quart of clams and juice, etc., cooked as above; season with red pepper. Do not let this cook after the clams are in, just well mixed and heated. If you desire it very rich, add to all a little hot cream. Strain all through a strainer before serving.

OX-TAIL SOUP FOR TWELVE PERSONS.

COOKING six hours.

MATERIALS—Four oxtails, one pound of lean veal, one pound of lean ham, two pounds of onions, one garlic, teaspoonful of whole cloves, one teaspoonful of whole allspice, four lemons, six tablespoonfuls of browned flour, two quarts of strong beef bouillon, one bottle of good claret, either port or sherry, three tablespoonfuls of Worcester sauce, four tablespoonfuls of tomato catsup, one teaspoonful of cayenne pepper, salt to taste, twelve hard-boiled eggs.

Joint the oxtails and chop the veal fine with the ham and onions. Have plenty of dripping very hot in a large frying-pan. Put in the chopped ingredients, frying until brown. Stir continually to keep them from burning. Remove from the pan and drain. Place them in a porcelain-lined agate or French pot, with close cover. Add three quarts of cold water with the garlic skinned and chopped fine. Simmer one hour; skim off the grease; then add cloves, cayenne and white pepper, and two tablespoonfuls of salt. Place on the fire and let it simmer, not boil, for four hours. Add the two quarts of bouillon and let it

simmer for half an hour. Rub in smoothly the browned flour, the juice of the lemons, the Worcester and tomato sauce, with the wine; slice in the twelve eggs, with peel of two lemons. Simmer for another half hour, and serve very hot, with or without the bones. A dish of rice boiled very dry is good to eat with this. BLANTON DUNCAN.

A RICH TOMATO SOUP.

TAKE eight good sized tomatoes, cut them in half and place them in a sauce-pan with a bunch of sweet herbs and an onion stuck full of cloves, a little allspice, whole pepper-corns and salt. Cook them slowly until quite soft.

CLAM SOUP.

ONE quart, or two dozen clams. Strain off the liquor and chop them fine. Add two quarts of boiling water and let all boil slowly for two hours in a porcelain kettle. Add two tablespoonfuls of butter, creamed with an equal amount of flour. Let it boil up once and add pepper and salt to taste. When ready to serve add the yolks of two eggs, well beaten and mixed with a pint of fresh milk. Do not boil after the eggs and milk are in.

MOCK TURTLE SOUP.

PUT on a beef shank at eight o'clock, boil slowly two hours, and skim all grease from the top at ten o'clock. Add, sliced, two carrots, four potatoes, one onion, thyme, salt and pepper to taste; then boil until twelve o'clock, and then strain and boil again until one o'clock. Thicken with browned flour. Take a piece of veal and boil until well done; mash and season with salt, pepper and thyme, and beat into it two eggs; then mix it together in balls and fry them. When the soup is done drop the balls in and season with wine.

MRS. W. A. DUDLEY.

MOCK TERRAPIN.

BOIL a chicken with the giblets, which will take longer than the fowl. When thoroughly tender set aside in a dish until thoroughly cold; then cut into small pieces half an inch square. Put all in a stew-pan, with cayenne pepper and salt to taste, two blades of mace, three hard-boiled eggs chopped fine, a tea-cupful of the broth the chicken was boiled in, a coffee-cupful of cream and a quarter pound of butter with a heaping tablespoonful of browned flour rolled in it. Set it on the range to simmer for ten minutes, or until hot, then add one-half teacupful of sherry wine.

CALF'S HEAD SOUP.

BOIL the head with the hock of a ham and two onions for three hours; then strain the soup from the head; take out brains and leave in soup. Set it away until the next day; then put it on a brisk fire for two hours before dinner. Put in a bunch of sweet herbs (tied), with cloves, mace, pepper and salt to taste; thicken with browned flour and put into the tureen the yolks of hard-boiled eggs, cut in half, and small force meat balls with wine to taste. MRS. WOOLLEY.

MEXICAN STEW.

TWO pounds of lean beef, covered with three pints of cold water. Let simmer for two hours; then add one red pepper pod and two onions, chopped fine. Boil one hour and thicken with browned flour.

BOUILLON.

SIX pounds of lean beef, the round preferred, and one soup-bone. Add six quarts of cold, well salted water. Let it boil for a few hours, just as any stock; then add two turnips, two carrots, two parsnips, two heads of celery, all chopped fine; two whole onions and one can of tomatoes, two pods of red pepper, one dessertspoonful of whole cloves, and four or five cloves of garlic. Let boil together for two or three hours longer. Strain through a cullender and set aside over night. Next morning remove all grease that may have risen to the surface. Soak one box of gelatine in one pint of cold water; add the whites and shells of two eggs and boil together ten or twelve minutes. Strain through a flannel bag, just as you would jelly. When cold, it should be a stiff, jelly-like consistency. If kept on the ice, it will keep for a week or ten days. ISA ONKA BRECKINRIDGE.

MUTTON BROTH.

A DELICATE broth for an invalid is made of one pound of lean mutton cut into small pieces and put into a quart of cold water. Cover closely and boil until the meat is so tender it falls to pieces. Should you desire to add rice or barley, let it soak in warm water while the mutton is boiling. When it is soft skim out the pieces of meat and put in the cereal. Let it simmer for half an hour longer. If thoroughly soaked this will be long enough. At all events it must be cooked until it is done. Salt to taste.

FISH.

FISH.

PIGS IN BLANKETS.

SELECT large plump oysters, roll each in a thin slice of fresh bacon, skewered with a wooden toothpick; place them in a pan singly with a little butter, pepper and salt; let them remain in the oven until thoroughly heated, not baked, and serve just as they are, using the stick as a handle. When once tasted, Pigs in Blankets will prove a toothsome morsel never to be forgotten.

GRIDDLED OYSTERS.

FINE-SIZED oysters wiped dry; heat the batter-cake griddle hot, grease it lightly; broil the oysters upon it, turning over when one side is done; have near a hot dish with plenty of butter, black pepper and salt, into which throw the oysters as they get done. Everything must be kept as hot as possible, and served in a covered dish.

MEATS.

MEATS.

HOW TO COOK BEEF.

A SCIENTIST in the art of cooking says: "The flavor of beef is due to the juices, and if, during the process of cooking, these be allowed to escape, the beef loses much of its taste; hence in baking it should from the outset be exposed to a bright, quick fire, which by causing the superficial fibers to at once contract and the albuminous juice near the surface to coagulate, leads to the plugging up of the surface pores and consequent retention of the juices. Similarly in boiling, beef should be plunged into almost boiling water. On the other hand, in making beef tea cold water is poured over chopped beef and gradually heated to draw the nutriment of the beef."

BEEFSTEAK.

A BEEFSTEAK should always be broiled; the frying-pan should be wiped out very dry, place it upon the stove and let it become very hot; in the meantime mangle the steak, pepper and salt it, then lay it upon the hot, dry pan and cover as tight as possible; when the raw meat touches the hot pan it will of course seethe, but in a few minutes it becomes loosened and juicy; every half minute turn the steak. being careful to keep it covered; when nearly done lay a small piece of butter on it. Should you desire much gravy add a tablespoonful of strong coffee. Three minutes from the time the steak goes into the pan it is ready for serving.

DISGUISED HAM.

THIS may be likened to a good deed done in secret, its flavor being always in remembrance. This delicate breakfast dish is prepared by grating a pound of cold boiled ham, twice as much lean as fat; season it with a little powdered mace and a few cloves; beat the yolks of five soft-boiled eggs and mix with the ham; spread it over slices of well browned toast without crust and buttered while hot; brush it over the surface with the white of an egg and brown it.

TO COOK LAMB.

RUB the saddle of a lamb well with salt and put it in a large baking-pan with water an inch deep; put top of lamb down into the water and baste frequently; when half done turn it over and baste with a mixture of one pint of sherry or catawba wine stirred sweet with sugar; add one teaspoonful of ground allspice, one-half teaspoonful ground cloves; when nearly done cover lamb lightly with bread crumbs; continue basting until brown. Serve with currant jelly.

TO use cold mutton or beef, chop it fine and put in a saucepan with a cup of gravy or soup stock; season with pepper and salt, with a tablespoonful of flour; let the meat heat gradually, and when boiling hot set the pan on the back of the stove and prepare poached eggs to serve with it; place the meat on a platter and lay the eggs around the edge. This is very good without the eggs.

ANOTHER nice way to cook cold meat is to chop the meat fine, season with pepper and salt, with a little onion or tomato catsup; fill a tin bread-pan two-thirds full, cover it over with potatoes mashed with milk and salt; lay bits of butter over the top and set in an oven for fifteen or twenty minutes.

HOW to make gravy is a problem many housekeepers never solve. Grease is not gravy, neither is raw flour. Almost any kind of meat liquors or soup stock from which all the fat has been removed, may be made into nice gravy by simply adding a little seasoning and some thickening of browned flour; if raw flour is used it will require longer cooking or the gravy will taste like too much gummy paste. It is best to brown a quart of flour at a time; put it in a skillet, set in the oven and stir often until it is a light brown; keep it in a wide-mouthed bottle, corked and ready for use. All gravies should be quickly made and well stirred over a hot fire, and boil, not simmer.

A TABLESPOONFUL of strong coffee put in the gravy of melted butter, pepper and salt, to be poured over beefsteak, imparts a delicious flavor and makes the gravy a rich brown.

CREAMED chicken is delicious and should be prepared thus: Cut a cold fowl into slices, season with salt and pepper and put away in a cool place over night; in the morning put a tablespoonful of butter in the frying-pan and when boiling stir into it a tablespoonful of flour; add a coffeecupful of broth, stir until smooth, and then add gradually a teacupful of hot milk; let all come to a boil; add the chicken and let simmer for five minutes; slices of nicely browned toast placed on the dish are an improvement.

DRESSING FOR FOWLS.

A DELICIOUS stuffing for any fowl, but especially the delicate flavored chicken or other small fowl, is made by taking two dozen oysters, chop them fine and mix with two cups of fine bread crumbs or powdered crackers; a full ounce of butter, a tablespoonful of chopped parsley, a little grated lemon peel, plenty of salt and black pepper, a suspicion of cayenne pepper; mix thoroughly. The secret of success in cooking is to have the ingredients so blended that it is impossible to tell precisely of what it is composed. The stuffing should be moistened with a little of the oyster liquor and the beaten yolk of an egg.

TO FRY CHICKENS.

CHICKENS should be killed, dressed and laid in cold water; when thoroughly cold cut up and dry well with a cloth; salt and pepper them, roll in flour and drop in a kettle of boiling lard; put in a small sauce-pan, add flour to thicken and a pint of milk or cream; pour this gravy over the nicely browned chicken and garnish with celery.

CHICKEN TERRAPIN.

BOIL a chicken with the giblets, which will take rather longer than the fowl; when tender set aside to cool; then cut the fowl and giblets into small pieces, half an inch square; put all into a stewpan, with cayenne pepper and salt, two blades of mace, three hard-boiled eggs chopped fine, a teacupful of the broth in which the chicken was boiled, a coffeecupful of cream, quarter of a pound of butter, with a heaping tablespoonful of flour mixed in; set on the stove; simmer about ten minutes, or until the meat is hot and everything thoroughly incorporated; add a teacupful of sherry or Madeira and serve hot.

BREAD, BISCUIT, ETC.

BREAD, BISCUIT, ETC.

BEATEN BISCUITS.

ONE quart of flour with a teaspoonful level of salt sifted together; mix thoroughly into the flour a teaspoon quite full of butter and lard, a little more butter than lard; moisten with two-thirds of sweet milk; the dough will be dry and flaky, and must be beaten steadily for thirty minutes and worked afterwards until smooth; roll with the hand into little round balls, tea biscuit size, and put the fork through them; bake in a moderately quick oven

KENTUCKY BEATEN BISCUITS.

TO every pint of flour allow a heaping teaspoonful of lard, a pinch of salt; mix into a very stiff dough with equal parts of cold water and milk; work or beat about twenty minutes, until the dough is very white and blisters; roll one-half inch thick and bake about twenty minutes or half hour.

SALLY LUNN.

TWO and a half pints of flour, three eggs, a quarter of a pound of butter and lard mixed, a teaspoonful of salt, tablespoonful of sugar, one-fourth of a cake of yeast, half a pint of milk; break the eggs into the flour, add the other ingredients and beat all together for twenty minutes; butter your molds and put the batter in to rise; bake, and eat with butter while hot.

HOT ROLLS.

ONE pint of cold boiled milk, one-half a cup of yeast, one-half a cup of sugar, a piece of butter the size of an egg, a little salt, as much flour as will make a batter; let it rise over night, knead in the morning with more flour until a moderately stiff dough is formed; let it rise, then roll out about an inch thick, spread with soft butter, cut out the size of a teacup, fold over about two-thirds; leave them to get thoroughly light, then bake in a quick oven for lunch.

KENTUCKY CORN BREAD.

TWO-THIRDS of a pint of meal, two eggs, one teacupful of sweet milk, one-half a teaspoonful of soda; beat the eggs very light; add the milk and soda and bake in a slow oven.

LIGHT cakes for breakfast or supper are made of one quart of sweet milk, three eggs beaten separately, very light, piece of butter the size of an egg, three coffeecupfuls of flour, a pinch of salt, three teaspoonfuls of baking powder; put the whites of the eggs in last and bake in open pans in a quick oven.

BREAKFAST PUFFS.

FOUR eggs, one pint of flour (light weight), one pint of milk, a tablespoonful of butter, a pinch of salt and just a little brown sugar. Beat the yolks of the eggs, butter, salt and sugar to a light froth; this is the secret of success. Stir in the sifted flour, mixed with two teaspoonfuls of baking powder, afterwards the milk, and last of all the whites, beaten to a stiff froth. Fill custard cups half full of the batter and set in a moderate oven for three-quarters of an hour. These make a delicious dessert with hot sauce.

SWEET RUSKS.

ONE quart of milk, three tablespoonfuls of yeast, flour sufficient to make a stiff batter. Mix it at night. In the morning add one cupful of lard and one of sugar, rubbed together; three eggs, well beaten, reserving the white of one. Beat this to a stiff froth, add a little sugar and spread over the top. They are excellent.

GERMAN TOAST.

CUT thick slices of bakers' bread; dip each in egg and milk sufficient to soften. Fry until brown in a pan well greased with butter. Serve with hot wine sauce, or sugar sprinkled over it.

CORN DODGERS.

ONE quart of meal, one large teaspoonful of baking powder, one teaspoonful of salt, milk and water —half and half—to work it to the consistency of mush. Shape into small cakes with the hand.

ZEPHYR BREAD.

ONE pint of flour, half a pint of sour milk, two eggs, a tablespoonful of butter, two teaspoonfuls of cream of tartar, and one of soda. Place in a pan and bake quickly.

WHEAT CAKES.

ONE pound of wheat flour, one ounce of baking powder, two ounces of sugar, one teaspoonful of salt, two ounces of melted butter, four eggs well beaten, milk sufficient to make a thin batter.

CORN CAKES.

ONE pound of corn meal, one half a pound of wheat flour, one and a half ounces of baking powder, two ounces of sugar, one teaspoonful of salt, four eggs, milk enough to make a thin batter, two ounces of melted butter, added last.

GEMS.

THREE eggs well beaten, half teaspoonful of salt, one teaspoonful of lard poured on hot, one pint of flour after being sifted, and as much milk, either skimmed or new (one pint). Either to be baked and served for tea, or cooked in hot lard as fritters. Good and simple. M. S. STANBERY, Kentucky.

DELICIOUS WAFFLES.

BOIL one cup of rice until it is perfectly glutinous; add one pint of milk, the yolks of three eggs beaten very light, a pinch of salt, one tablespoonful of melted butter. Just before baking stir in the whites of three eggs, beaten to a stiff froth.

PLAIN WAFFLES.

TAKE one quart of milk, two eggs, the whites and yolks beaten separately, one teaspoonful of soda, a piece of butter or lard the size of an egg, well creamed. Stir all together, adding the whites last. Salt to taste.

PASTRY.

PASTRY.

LEMON PIE.

ONE lemon, grated rind with pulp; two cupfuls of boiling water; one and a half cupfuls of sugar. Let boil. Beat yolks of four eggs and add three light tablespoonfuls of corn starch. Add these to the other ingredients and let scald. Beat whites of the four eggs and spread over the top after they are baked. Return to the oven and brown slightly. Bake the crust before the custard is put in. This makes two pies.

PUMPKIN PIE.

ONE egg, the white and yolk beaten separately. To the yolk add a heaping tablespoonful of stewed and mashed pumpkin, with one cupful of milk, half a teaspoonful of ground cinnamon, half a teaspoonful of ginger, one teaspoonful of molasses, one-quarter teaspoonful of salt; lastly, the white of the egg beaten to a froth.

MINCE PIE.

TAKE as many beef tongues as you wish; salt and rub sweet spices into them, and let them boil for twenty-four hours. When tender, remove the skins while hot. When cold add to each tongue three pounds of beef suet, two pounds of currants, two pounds of raisins, one pound of citron, and one of sugar, one pint of sherry and one of brandy; spice to taste; moisten with cider.

PUDDINGS.

PUDDINGS.

PRUNE PUDDING.

THREE-QUARTERS of a pound of French prunes, whites of six eggs, five tablespoonfuls sugar. Cook prunes until very tender; take out stones and mash with a spoon. Beat eggs to a stiff froth; add sugar, then prunes. Put in oven in a pudding dish and brown over lightly. Do not leave in longer than five minutes. Put on ice to cool, and serve with cream.

LORD MANSFIELD PUDDING.

ONE pound of finely chopped suet, one and a quarter pounds of stoned raisins, one quarter of a pound of white sugar, six eggs, three tablespoonfuls of flour, one-half of a grated nutmeg. Mix well together and boil for five hours. Serve with cold sauce.

JAM PUDDING.

ONE cupful of molasses, one cupful of butter, one cupful of blackberry jam, one cupful of raisins cut and floured, one grated nutmeg, one teaspoonful of cinnamon, two teaspoonfuls of baking powder, one quartof flour, two teacupfuls of milk. Cook for three hours.

PLAIN BATTER PUDDING.

THREE pints of milk, eleven tablespoonfuls of flour, a saltspoonful of salt, two tablespoonfuls of butter, six eggs creamed together and added lastly. Bake in a quick oven and eat with hot wine sauce.

FIG PUDDING.

THREE-FOURTHS of a pound of grated bread, half a pound of figs, one teacupful of milk, one-half of a grated nutmeg, six ounces of chopped suet, six ounces of brown sugar; the figs and suet must be chopped very fine; first mix the bread and suet, add the figs, sugar and nutmeg, with one egg well beaten, and lastly the milk. Pour in a mould and boil steadily for four hours. Serve with cold sauce.

PLUM PUDDING.

FIVE cupfuls of flour, half a pound of suet, half a pound of sugar, quarter of a pound of butter, one pound of currants, one pound of raisins, two tablespoonfuls of sliced citron, one cupful of milk, six eggs, half a teaspoonful of cloves, half a teaspoonful of mace, one grated nutmeg, half a cupful of brandy. Seed and chop the raisins; wash and pick over the currants; rub the butter and sugar together and stir into them the beaten yolks of the eggs with the milk; add the flour and the whipped whites of the eggs; add the spices and liquor. Dredge the fruit with the flour and stir it in. After all is well mixed pack it into greased moulds and boil five hours. After the pudding is turned out stick a sprig of holly in it. Pour brandy over the pudding, and frost. Before serving set it in a blaze.

BAKED INDIAN PUDDING.

SCALD a pint of milk and stir in slowly four tablespoonfuls of meal. Remove from the stove and add a small teaspoonful of salt, nearly a cupful of molasses, a piece of butter the size of an egg, a pint of cold milk, and lastly, three well beaten eggs. Bake slowly about one hour and a half. To be eaten with or without cream.

COCOANUT PUDDING.

ONE finely grated cocoanut, one pint of fresh milk, a lump of butter the size of an egg, four eggs, sugar to taste. Reserve the whites of the eggs for meringue. Bake in a deep baking dish, or, if preferred, use pastry. To be eaten with cold cream.

BOILED BATTER PUDDING.

TWELVE eggs, seven and a half ounces of flour, three pints of milk. Beat the whites and yolks separately; stir them together; add the sifted flour by degrees; lastly put in the milk. To be served with cold sauce.

THE QUEEN OF PUDDINGS.

DISSOLVE one pint of stale bread crumbs in one quart of new milk. Beat the yolks of four eggs with one cup of sugar, one-half a cup of butter. Stir in the milk with the dissolved bread crumbs. Flavor with lemon juice and grated rind. Bake in a deep dish to a light brown, or until the custard sets. Cover with the meringue made of the four beaten whites with four tablespoonfuls of sugar, and set back in the oven for a few moments. A dainty addition is to spread jelly or jam over the top of the pudding just before covering it with meringue.

CORN STARCH PUDDING.

QUANTITIES.—One pint of sifted corn meal, one tumblerful of molasses, one pint of sweet milk, one quarter of a pound of butter; the grated peel of a lemon, or powdered mace, to taste; boil the milk, and while hot pour it on the meal, stirring well; warm the butter; stir into the molasses one-half a teaspoonful of soda; beat the eggs separately and add them when the milk is cold; mix thoroughly. Bake in a buttered dish and serve with sweet sauce.

A CHEAP AND ELEGANT CHRISTMAS PUDDING.

FOR EIGHT PERSONS.

FOUR ounces of stoned raisins, four ounces of sultanas, half a pound of well-cleaned currants, half a pound of best suet chopped fine, two ounces of white sugar, two ounces of flour, half a pound of bread crumbs, twelve bitter almonds blanched and chopped fine, half a nutmeg grated, two ounces of candied citron, the peel of half a small lemon chopped very fine; separately put in a basin, break over them four eggs and add half a gill of brandy; mix them the evening before wanted, cover till morning, and when all is prepared, add half a gill of milk, stir all well together; slightly butter a cloth, sprinkle over it a little flour, place it in a basin, pour in the mixture, tie your cloth in the usual way, not too tight;

put in half a gallon of water, add more now and then as required, let it simmer two hours and a half, turn out of the cloth and serve in a hot dish. Serve plain if preferred, or with sauce. Just before placing on the table pour over it a gill of brandy, or gin, set on fire; let it burn half a minute and then pour on your sauce.

To Prepare the Sauce.—Cream half a pound of butter, add to it two tablespoonfuls of sugar, the juice of half a lemon; stir quickly. Pour over the pudding while hot, or serve separately in a sauce-boat.

CHARLOTTE RUSSE.

ONE quart of cream, one-half a pound of sugar, one-half a box of Cox's gelatine dissolved in a half cup of hot milk. Beat the sugar and cream to a froth, add the gelatine and flavor with vanilla. Line a mold with lady fingers and fill with the cream. When congealed turn it out upon a flat dish.

CREAM TAPIOCA PUDDING.

SOAK three tablespoonfuls of tapioca in a little water till transparent, put in one quart of boiling milk, boil fifteen minutes. Beat well the yolks of two eggs with a cup of sugar, stir in a little corn starch and flavoring. Put in the milk after boiling fifteen minutes. Make a meringue of the whites of the eggs. Put grated cocoanut on the top and bake brown.

FROZEN PUDDING.

MAKE a quart of rich custard and pour it boiling hot over half a pound of almond macaroons and one quarter of a pound of sponge cake. When perfectly cool beat it fine and add one pint of whipped cream. Freeze until nearly stiff and add one pound of candied fruit, or raisins chopped fine, citron, currants. Mix all well together and freeze very hard.

CHARLOTTE RUSSE.

DISSOLVE one ounce of gelatine in a pint of boiling water, beat the yolks of four eggs, pour the dissolved gelatine and water over the eggs, stirring rapidly; strain it over half a pound of loaf sugar. When it begins to congeal stir in one quart of well whipped rich cream. Season with vanilla.

PLAIN PLUM PUDDING.

ONE cup of seeded raisins chopped fine, one cup of suet, one cup of molasses, one cup ofsour cream, one teaspoonful of soda, three cups of flour; boil hard for three hours.

SPANISH CREAM.

FOR one quart of milk take one-half a box of gelatine dissolved in a wine-glass of water, mix it with the milk and let it come to a boil, stirring steadily; beat the yolks of four eggs with five tablespoonfuls of sugar; let it remain on the fire until it becomes as thick as custard, then stir in the whites beaten to a stiff froth. Season with vanilla and pour into molds.

CHARLOTTE RUSSE.

PUT two-thirds of a pint of new milk in the range to heat; one-third box gelatine in a little tepid water to dissolve; beat yolks of three eggs and a small cup of sugar until light, pour over the boiling milk. add the gelatine and cook about five minutes until it thickens; whip one quart of cream. When the custard is cool flavor with vanilla and beat in the whipped cream.

POOR MAN'S PUDDING.

ONE teacupful of shredded suet rubbed thoroughly into four cups of flour, two cups of New Orleans molasses, one cup of milk, into which put a teaspoonful of soda dissolved in hot water; one pound of currants washed and dried; one pound of raisins, stoned and chopped, one nutmeg, one large tablespoonful of cinnamon. Put into a well floured pudding bag and boil for three hours. The water must be kept boiling hard or the pudding will be heavy.

CAKES.

CAKES.

TWELFTH CAKE.

ONE and one-fourth pounds of butter, one-half pound of almonds, three-fourths pound of sugar, one ounce of mixed spice, one and one-fourth pound of flour, one-half tumbler of white wine, ten eggs, one wine-glass of brandy, one and one-half pounds of currants, one-fourth tumbler of orange flower water, one-fourth pound of candied peel, one-fourth pound of raisins. Wash in water a pound and a quarter of fresh butter, beat it until it is a cream; sift three-quarters of a pound of refined powdered white sugar; sift a pound and a quarter of the finest quality flour; beat separately and thoroughly the yolks and whites of ten eggs; clean and dry one and a half pounds of

currants; blanch half a pound of almonds; slice half a pound of mixed candied peel; and one ounce of powdered spice of any kind preferred. The dry ingredients may all be put together. Mix with the eggs half a tumbler of white wine and a wine-glass of brandy, add the butter, by degrees stew in the other ingredients, add a quarter of a tumbler of orange flower water, and four ounces of raisins, stoned and minced. Work well together for half an hour. Bake two hours in a brisk oven. MRS. ALEXANDER FALLS.

MY GRANDMOTHER'S FAVORITE CUP CAKE.

THREE eggs well beaten, one cup of milk, one and one-half cups of sugar, three cups of flour, one-fourth pound of butter, one heaping teaspoonful of baking powder.

KENTUCKY BLACK CAKE.

TWO pounds of raisins, two pounds of currants, one pound of citron cut fine, one dozen eggs beaten separately, one pound of dark brown sugar, one pound of butter, creamed, one tablespoonful of allspice, one teaspoonful of cloves, one goblet of brandy, grated nutmeg; flavor fruit separately, one pound of sifted flour, and one teaspoonful of baking powder.

SILVER CAKE.

ONE and a half cups of butter, four cups of sugar, five cups of flour, the whites of sixteen eggs, three-quarters of a cup of sweet milk, one tablespoonful of baking powder mixed with the flour.

For icing take three cups of pulverized sugar, one cup of butter; let it boil until it drops from the spoon; beat the whites of four eggs to a stiff froth, pour the melted sugar and butter over the eggs, beating steadily until stiff.

COOKIES.

ONE cup of butter, two cups of sugar, four eggs, sufficient flourto make soft dough, three tablespoonfuls of sweet milk, and three tablespoonfuls of baking powder.

COCOANUT, OR PLAIN WHITE CAKE.

THE whites of eight eggs, one and a half cups of sugar, three cups of flour, one small cup of butter, three light teaspoonfuls of baking powder, and one teaspoonful of vanilla flavoring.

DELICATE WHITE CAKE.

ONE pound of sugar, one pound of flour, three-quarters of a pound of butter, the whites of sixteen eggs, two teaspoonfuls of baking powder; mix well and bake in a steady oven.

PLAIN WHITE CAKE.

THE whites of twelve eggs, three cups of sugar, five cups of flour, one cup of butter, two teaspoonfuls of baking powder, one-half teacup of sweet milk.

SPONGE CAKE.

MRS. W. C. P. BRECKINRIDGE'S RECIPE.

THE whites of ten eggs, three quarters of a pound of sugar, three quarters of a pound of sifted flour, beat the yolks and sugar together until very light, add the whites well beaten, flavored with the juice and grated rind of a lemon, stir in the flour very lightly, and bake immediately in a quick oven.

CUP CAKE.

FOUR eggs, two cups of sugar, two-thirds of a cup of butter, cup of sweet milk, teaspoonful soda, two teaspoonfuls cream of tartar, three cups flour; dissolve the soda in milk and sprinkle cream of tartar in flour. MRS. GRACIA.

ANGELS' FOOD.

ONE glass of flour, one and a half glasses of sugar after it is sifted, one teaspoonful of cream of tartar, the whites of twelve eggs beaten to a stiff froth, flavor with vanilla; mix the flour, sugar and cream of tartar together, sift seven times, stir in the whites of the eggs with the flavoring and bake half an hour.

GINGER BREAD.

ONE quart of molasses, one quart of buttermilk, two cups of flour, half a teaspoonful of soda and a pinch of baking powder, one dessertspoonful of ginger, one teaspoonful of cinnamon, one of allspice, one of nutmeg and a spoonful of vanilla flavoring.

SPONGE ROLL.

ONE cup of boiling water, two cups of sugar, three cups of flour, four eggs, two teaspoonfuls of baking powder; beat the yolks and sugar together, slowly pour over them the boiling water, stir in the grated flour, and lastly the beaten whites of the eggs, retaining a little of the flour mixed with the baking powder until the very last. Bake in thin layers, and while hot spread on the jelly or jam, and roll.

LAYER CAKE.

DARK PART.—One cup of sugar, one-half a cup of butter, one-half a cup of syrup, two-thirds of a cup of milk, two cups of flour, yolks of four eggs, one cup of raisins, one cup of currants and citron mixed, one teaspoonful each of cloves and cinnamon, one-half a grated nutmeg and two teaspoonfuls of baking powder.

LIGHT PART.—Whites of three eggs, one cup of sweet milk, one and a half cups of sugar, one-half cup of butter, two cups of flour, two teaspoonfuls of baking powder; flavor with vanilla; bake in shallow pans and stack in alternate layers with boiled icing between; cover with the icing.

PLUM CAKE.

EIGHTEEN eggs, two pounds of granulated sugar, two pounds of citron, two of raisins, two of currants, two tablespoonfuls of mixed spices, one and a half pounds of butter, one tablespoonful of rose water, one wine-glass of brandy and one of wine, one and a half pounds of flour; bake from four to five hours in a moderate oven; first seed and wash your raisins and when dry flour well.

BLACK CAKE.

TWO pounds of raisins, two pounds of currants, one pound of citron chopped fine, one dozen eggs, whites and yolks beaten separately, one pound of dark brown sugar, one pound of butter creamed, a tablespoonful of allspice, one teaspoonful of cloves, one large glass of brandy; flavor your fruit separately, stir in one pound of sifted flour with a teaspoonful of baking powder to lighten; bake in a steady oven.

MRS. HAYES' CAKE.

THREE-QUARTERS of a pound of butter washed and creamed, add one pound of sugar, nine eggs beaten separately; add yolks to butter and sugar, then one pound of flour and whites well frothed, added alternately; beat well and add two tablespoonfuls of baking powder just before baking.

GINGER CAKES.

TWO cups molasses, twenty tablespoonfuls of melted lard, seven teaspoonfuls of soda dissolved in eight tablespoonfuls of boiling water; one tablespoonful of ginger and a little salt; four tablespoonfuls of cream of tartar are mixed thoroughly with one pint of flour; stir and then add enough flour to make stiff, like bread.

LADY CAKE.

THE whites of twenty-four eggs, seven cups of flour, five cups of sugar, three cups of butter, one teaspoonful of soda, two teaspoonfuls of cream of tartar.

MARBLE CAKE.

WHITES of eight eggs, three cups of flour, two cups of sugar, one cup of butter, one of milk, one-half teaspoonful soda, one teaspoonful cream of tartar.

THE GOLD.—Yolks of eight eggs, one cup butter, one cup sour cream, one teaspoonful soda, two cups brown sugar, four cups flour, one nutmeg and one teaspoonful cinnamon.

CHRISTMAS FRUIT CAKE.

SIX eggs, one cup of butter, one and a half cups of powdered sugar, two cups of flour, half a pound of raisins, half a pound of currants, quarter of a pound of citron, one teaspoonful each of cinnamon and nutmeg, half a teaspoonful of ground cloves, three tablespoonfuls of brandy; seed and chop the raisins, wash and dry the currants, shred the citron, cream the butter and sugar together and mix with the well-beaten yolks of the eggs; stir in half the flour, the spice, the whipped whites, then the remainder of the flour, the fruit well dredged with flour, and lastly the brandy.

WHORTLEBERRY CAKE.

ONE cup of sugar, one tablespoonful of butter, one egg, two and a half cups of flour, three teaspoonfuls of baking powder; bake from thirty to thirty-five minutes; stir in the berries first before baking. This recipe makes a very good pudding with hard sauce.

MRS. GEN. CROOK.

STALE BREAD CAKE.

GRATE a loaf of stale bread, mix in a little milk with salt; beat four eggs, whites and yolks separately; mix well and bake on a griddle like buckwheat cakes. These are very good.

LADY FINGERS.

TAKE four eggs, beat the whites to a stiff froth, then add the yolks and beat again; add slowly, beat it well in one-half pound of powdered sugar and the juice of a lemon or orange; lastly stir in one-quarter of a pound of sifted flour; with a spoon lay on your pan in an oblong shape, not too close; sprinkle them with powdered sugar and bake in a quick oven.

RULLERS.

ONE and a quarter pounds of white sugar, one-half pound of butter, eight well beaten eggs, one nutmeg, flour enough to roll out; fry in very hot lard. Splendid!

DELICATE CAKE.

ONE and a half cups of sugar, one-half cup of butter, two cups of sifted flour, one-half cup of milk, whites of four eggs, teaspoonful of extract of almond, one large teaspoonful of yeast powder.

CHEAP WHITE CAKE.

THE whites of eight eggs, one cup of butter, three cups of white sugar, five cups of flour, the same amount of sweet rich milk, one teaspoonful of soda and two of cream of tartar. Season to taste, and mix as other pound cake.

SUNDRIES.

SUNDRIES.

CARAMELS.

ONE-QUARTER of a pound of chocolate, one and a half pounds of sugar, one-quarter of a pound of butter, one cupful of cream or milk; put all together and let them melt, then boil for twenty minutes; pour on buttered dishes, and before quite cold cut into squares with a knife; after removing from the fire add one-half a teaspoonful of essence of vanilla; either white or brown sugar may be used, although white is usually preferred.

VELVET CREAM.

DISSOLVE half a box of gelatine in a coffeecupful of wine, over the fire; add the juice and grated peel of one lemon; when the gelatine is dissolved put in a coffeecupful of white sugar; let it cook slowly about five minutes; strain it, stir it, and as it cools add one and one-half pints of rich milk or milk and cream mixed. Then pour it into a mold previously wetted, and set away to get firm.

NOUGAT CANDY.

A SIMPLE and satisfactory way to make nougat candy is to blanch a pound of almonds and cut lengthwise in thin slips; lay them in front of the fire to dry; melt a half pound of loaf sugar, and when it becomes a rich brown lay in the almonds; oil small molds with almond oil, pour in the syrup, and with the handle of an oiled teaspoon spread it so as to line the mold. When cold turn out.

JELLY WITHOUT COOKING.

POUR one pint of cold water over one box of Cox's gelatine; let it stand until dissolved, then pour three pints of boiling water over it, one pint of sherry or Madeira wine, juice of four lemons with grated rind steeped in boiling water, two pounds of white sugar; strain through a cotton bag.

SUPERIOR JELLY.

FOUR pounds of sugar to one gallon of water, three pints of wine, a little brandy—Cognac brandy is the best—two or three sticks of cinnamon, juice of twelve lemons, removing the seed, the grated rinds of two, whites of twelve eggs, with the crushed shells, one quart of water to one ounce of isinglass; boil for a few minutes and strain through a flannel bag or jelly bucket.

ISINGLASS JELLY.

FIVE ounces of isinglass, three quarts of water, the rind and juice of four lemons, two and a quarter pounds of loaf sugar, the beaten whites and shells of six eggs, three pints of sherry wine; place all the ingredients in a kettle and boil until perfectly clear; this will take about three-quarters of an hour; strain through a flannel bag.

CREAM CANDY.

THREE pints ot sugar, one pint of cream, two tablespoonfuls of vinegar, butter the size of an egg, if cream is not very rich; flavor with vanilla.

CREAM CARAMELS.

FOUR pints of light brown sugar, one pint of cream, one pint of butter, one-third cake of chocolate; flavor with vanilla.

GRAPE SHERBET.

SWEETEN one quart of grape juice to taste; add one cup of sugar to two cups of orange juice and stir until the sugar is dissolved. Add to the grape juice; turn into the freezer and freeze. When nearly frozen remove the dasher and beat in with a spoon the white of one egg beaten light with two teaspoonfuls of powdered sugar. Beat well, pack and stand away to ripen.

MRS. GROVER CLEVELAND.

OWENDAW.

TWO cups of boiled breakfast hominy, one quart of sweet milk, six eggs, a tablespoonful of butter mixed with the hominy, a pinch of salt, one cup of fine, white meal. Stir the butter and salt into the hominy while hot. Beat the eggs very light; stir them in, then the milk, and last of all, the meal. Pour into a buttered pudding dish and bake until set like custard. Eat hot with butter for breakfast or supper.

DRESSING FOR COLD SALMON, TROUT, ETC.

TWO large cucumber pickles, five anchovies and two teaspoonfuls anchovy paste, two bunches parsley, all chopped very fine separately, and then together with the yolks of two hard-boiled eggs; then add the yolks of three raw eggs, one teaspoonful of French mustard, a little salt and black pepper, and enough sweet-oil to make it stiff; rub all together until smooth and stiff.

CHOW CHOW.

ONE-HALF gallon of cucumbers; when peeled and cut sprinkle well with salt; let them stand six hours; squeeze them as dry as you can, then scald them in vinegar and water, leaving in until cold. Prepare half a gallon of cabbage in the same way; cut up one dozen onions and pour over them boiling water and vinegar; when cold press dry, add horse-radish grated, a little garlic, one teacupful of mustard and two of white mustard seed, three tablespoonfuls of turmeric, one of mace, one of cinnamon, three of celery seed, one of cayenne pepper, two of olive oil; mix all well in a pan. Boil a little allspice and cloves in the vinegar with one pound of brown sugar to each gallon; pour boiling hot over the pickles, covering them well with it.

GOOSEBERRY CATSUP.

TEN pounds of ripe fruit, five pounds of brown sugar, two tablespoonfuls each of pepper, allspice, cloves and cinnamon, beat very fine. Boil the fruit in one quart of cider vinegar until reduced to a pulp; then add the spices.

CHOCOLATE CARAMELS.

HEAT a sauce-pan very hot and put in it one-quarter of a pound of butter, one-quarter of a pound of grated chocolate; add one and a half pounds of brown sugar and one teacupful of cream. Boil half an hour, stirring all the time. Pour into a buttered dish, and when nearly cold cut into small squares.

OLD KENTUCKY WINE SAUCE FOR MUTTON.

ONE tumblerful of currant jelly, one tumblerful of tomato catsup, one tumblerful of cooking wine, one wine-glassful of brandy, one teacupful of brown sugar, one-half pint of mutton gravy after the grease has been taken off; add just a little flour to thicken. Pour over Kentucky Southdown mutton, and thank God you are living.

STRAWBERRY ACID.

A DELIGHTFUL SUMMER BEVERAGE.

DISSOLVE four ounces of citric acid in one-half a gallon of water, and pour it over two gallons of ripe strawberries. Let stand twenty-four hours, and then drain. To every pint of juice add a pound of sugar. Let it boil well, for five minutes; then let it stand three days before bottling. When ready to serve, add two tablespoonfuls to a glass of ice water.

MRS. ALEX. FALLS.

HOW TO MAKE JAMBOLAYA.

JAMBOLAYA is a dish which tastes better than it sounds. To make it, cut up the remains of a chicken or turkey, cover with water and stew until the substance is extracted; then shred the meat; wash one pound of rice carefully and set it aside; place one tea-spoonful of lard into a porcelain sauce-pan, and add a small spoonful of finely chopped onion and a tomato. Put in the shredded fowl and the liquid in which it was boiled, adding the rice, red pepper and salt. Sufficient water must also be added to cover the rice, which must cook and steam until soft.

SALTED ALMONDS.

SHELL, blanch and dry half a pound of almonds lay them in a clean tin pan with a couple of teaspoonfuls of butter and put them in a moderately hot oven; shake the pan frequently that the almonds may color equally; when of a uniform light brown, take them out, drain them in a cullender on brown paper and sprinkle lightly with salt.

PINEAPPLE WATER ICE.

TO two pound cans of pineapple, add one quart of water, the juice of four lemons, one quarter package of Cox's gelatine thoroughly dissolved in water; sweeten to taste. Put all on the stove, let it come to a scald and strain it while warm. When the mixture is frozen to the consistency of a mush, stir in the white of one egg well beaten; then freeze.

MRS. AINSWORTH.

COLD SAUCE FOR PUDDINGS.

FOUR ounces of butter, six ounces of sugar, white of one egg, one wine-glassful of wine. Flavor with nutmeg or vanilla.

SHERBET.

SIX pounds of white sugar, one quart of lemon juice, one gallon of water, one-fourth of a box of gelatine, whites of twelve eggs well beaten and stirred in gradually as it freezes.

SALAD DRESSING.

TWO eggs well beaten, one tablespoonful of butter, one teaspoonful of mustard, one-half teacupful of vinegar, three tablespoonfuls of cream or milk. Set on the fire and stir until thick. When cool, add pepper and salt.

ICING FOR CAKE.

ONE and a half cupfuls of pulverized sugar, one-half cupful of butter, three cupfuls of flour, three light teaspoonfuls of baking powder, one teaspoonful of vanilla.

PINEAPPLE PUNCH.

TWELVE lemons, six oranges, four cans of pineapple, three pounds of sugar, two quarts of water, one pint of green tea (drawn), one quart of brandy, three pints of rum, one quart of champagne, one-half a pint of Chartreuse, Benedictine or Curacoa. Into the sugar shave the outer skins of the six lemons, squeeze into it the juice of both oranges and lemons, and pour in the syrup from the pineapple. Place the slices of pineapple in a vessel with a quart of water and let it simmer for ten minutes, then pour on the sugar. Turn it into the other quart of water and let it simmer over the fire for twenty minutes, stirring occasionally. Strain into a vessel and add the brandy, rum and other ingredients. When cold, add a ten pound lump of clear ice, if desired for immediate use. If not, add it just before serving.

GREEN TOMATO PICKLE.

ONE peck of green tomatoes, twenty-four large cucumbers, twelve large onions; chop these ingredients very fine, salt well and hang out in the air over night; this will allow all juice to drain off; the next morning place chopped ingredients in a kettle and cover with the best cider vinegar and let come to a boil; put in jars and leave until celery time in the fall, then take one dozen bunches of celery, chop very fine and add spices; two pounds of stick cinnamon, two pounds of white mustard seeds, and red pepper to taste; to each pint of this mixture add one pint of sugar and boil all together before putting in jars.

TOMATO CATSUP.

ONE-HALF bushel of tomatoes, a teacupful of salt, one and one-half pounds of sugar, one pint of vinegar, one box of mustard, one-fourth ounce of cayenne pepper, eight black peppercorns, one ounce of cloves, one-fourth ounce of allspice, twenty cloves of garlic, six large onions.

CURRANT WINE.

MASH the currants well, add a little water and strain through a sieve; to one gallon of the juice put a half gallon of water; to each gallon of this mixture put five pounds of brown sugar. Place it in a cask and let it remain open for four days; cork tightly.

CREAM PIES.

FIVE eggs, one cup of sugar, tablespoonful of corn-starch, one pint of milk; beat the yolks, sugar and corn-starch together; let the milk come to a boil; pour it over the eggs and put back on the fire and boil until thick; bake the crust and let it get cool, and when the custard is cold pour into the crusts; make a meringue of the five whites of the eggs and five tablespoonfuls of sugar; bake a light brown; flavor with vanilla.

BRANDY PEACHES.

FOR one pound of ripe free-stone peaches use one pound of best white sugar; make a thick syrup of the sugar, using only one-half pint of water to every pound; after peeling peaches boil them in the syrup until tender, then remove and let the syrup boil until it is almost candy; to each pound of fruit have a pint of either peach brandy, white brandy or good whisky; it will take less whisky, however, which you can put in to suit the taste. While warm pour into the syrup and over the peaches.

BLACKBERRY WINE.

PRESS the berries so as to extract all the juice and strain it through a thin muslin cloth; to each gallon of the juice add three pounds of loaf sugar; put it in a demijohn; let it remain uncorked for one week; strain it again and return to the demijohn uncorked for ten days longer; strain it the third time, bottle and cork immediately.

MINCE-MEAT.

ONE-HALF gallon of cherry preserves, one-half gallon of plum preserves, six pounds of stoned and chopped raisins, six pounds of washed and dried currants, three pounds of sliced citron, one dozen large apples peeled and chopped, peeling of two oranges cut fine, eight pounds of chopped suet—no meat, one-half gallon of sweet cider, six grated nutmegs, one tablespoonful of ground allspice, one tablespoonful of ground cinnamon, one teaspoonful of ground cloves; mix all well and let come to a boil for a few minutes, then add one and one-half gallons of whisky; when pies are made add a little more sugar and whisky.

MINCE-MEAT.

TO make veritable old English mince-meat take three large lemons, squeeze out the juice, boil the rind and pulp in two or three waters so as to extract the bitter taste; pound them in a mortar until they are as smooth as butter, add a pound and a quarter of beef suet free from skin and chopped very fine; one pound of currants, three-quarters of a pound of raisins after they are stoned, one pound of brown sugar, one quarter of a pound of blanched almonds chopped fine, one-half a pound of citron, one large tumblerful of brandy, one pound of chopped pippins; season with cloves, mace, nutmeg, ginger, cayenne pepper and salt; add three wine-glassfuls of wine and one quart of cider.

STRAWBERRY SHORT-CAKE.

IN New England, where this cake originated, the wild strawberries are used, and they are the best. To make it take about two quarts of berries, make the cake as for soda biscuits; three pints of flour with three teaspoonfuls of cream of tartar sifted into it, one teaspoonful of salt, two tablespoonfuls of butter and one of lard rubbed into the flour; mix it with a pint of milk and a teaspoonful of soda dissolved in it, roll out the dough to the thickness of half an inch and bake in one or two cakes in a quick oven for about fifteen or twenty minutes; split the cake open as soon as it comes from the oven, butter both top and bottom cakes, spread the berries on the lower one, sprinkle thickly with powdered sugar, lay the top crust on the berries, and serve with rich cream.

COLD stewed peaches make a delicious dessert if they are placed in a dainty glass dish and covered with a cupful of sweetened whipped cream, in which has been mixed the well-beaten white of an egg.

TROUT will be found delicious if cleaned and rubbed in egg and cracker crumbs, or dusted with flour and fried whole.

BISQUE ice cream may be made by stirring into cream after it is frozen pulverized macaroons mixed with about one-third the quantity of pulverized stale sponge cake. Let it stand two or three hours before serving.

MAYONNAISE.

TAKE yolks of three eggs, juice of one lemon, a small pinch of cayenne pepper, one-half a teaspoonful of salt, one teaspoonful of vinegar, one-quarter of a pint of best olive oil, and a teaspoonful of prepared mustard. Put the yolks in a china bowl and mix in the salt and mustard, stir with a fork and drop in the oil slowly until it thickens, add the lemon juice and vinegar, stirring constantly until thoroughly mixed.

PRESSED CHICKEN WITH JELLY.

BOIL the chicken with as little water as possible, with mace, salt, pepper and onions in it. When done remove the bones from the meat, put them back into the water and boil down to a jelly; chop the meat and liver very fine until soft; season with one onion chopped fine, one and one-half wine-glassfuls of cream, the yolk of one hard-boiled egg, a little nutmeg, one-fourth cupful of butter. Strain the jelly and put part in a mold; when stiff press your meat on top, leaving a little space around it, then pour on remainder of your jelly. When stiff turn out.

MRS. E. B. WOODWARD.

LOBSTER NEWBERG.

TWO lobsters boiled and cut in pieces, not too small; place them in a stew-pan with a large lump of butter, heating slowly; make a white sauce of a pint of milk, a good-sized lump of butter mixed with sufficient flour to form a thick paste; add the yolk of one egg and season with salt; take three-quarters of a tea-cupful of brandy and sherry, a little more of the brandy than sherry; pour this over the lobster, and when ready to serve mix with the white sauce.

MENU FOR A DINNER OF TWELVE OR FOURTEEN COVERS.

OYSTERS on Half Shell. Bouillon.

Fish Cutlets with Sauterne Sauce.

Chicken and Mushroom Pates.

Fillet of Beef with Beans, Round Ball Potatoes and Peas all served upon the same Platter.

Asparagus. Roman Punch.

Partridges and Lettuce.

Ice Cream.

Coffee served in the Parlor.

The table should be decorated with salted almmonds, maroon glace, sugar plums, fancy cakes, etc.

SWEETBREADS WITH MUSHROOMS.

FIRST parboil, then fry the sweetbreads in butter until they are a rich brown; open a can of French mushrooms, pour off the juice, cut the mushrooms in half and sprinkle with flour; add to the butter in which the sweetbreads have been fried one tumblerful of hot water, one-half tumblerful of sherry wine, one pinch of ground allspice, one very small pinch of ground cloves, salt and pepper to taste, and thicken with flour until it is the consistency of thick cream; pour in the mushrooms and cook for fifteen minutes; put back the sweetbreads for ten minutes longer, basting continually. Serve them hot and pour over the prepared dressing.

SWEETBREADS WITH GREEN PEAS.

FIRST parboil the sweetbreads until tender; place them in boiling lard and fry to a rich brown; boil one can of French peas in the can, for ten minutes steadily boiling; remove them and add a quarter of a pound of butter, a pinch of fine sugar; season with black pepper and salt to taste, adding half a wine-glassful of sherry. When thoroughly stirred and the butter melted pour them around the sweetbreads and serve hot.

SWEETBREADS WITH WHITE SAUCE.

FIRST parboil the sweetbreads; then add one pint of cream, one tablespoonful of chopped parsley, one grated nutmeg, pepper and salt to taste; cream one-fourth of a pound of butter, with just enough flour to thicken; beat the yolks of two eggs and stir in quickly after removing from the fire. Serve at once to prevent them from curdling.

SWEETBREADS WITH TOMATO SAUCE.

PARBOIL the sweetbreads until thoroughly tender; fry them in butter; strain the juice of one can of tomatoes through a very fine sieve until you have a large cupful; add the liquor to the pan in which the sweetbreads have been fried; add a pinch of ground allspice, a pinch of sugar, half a wine-glassful of sherry; season with salt and pepper; thicken with flour to the consistency of rich cream; replace the sweetbreads, basting them for ten minutes in the sauce. Serve them hot.

SALMON CROQUETTES.

TWO cans of salmon, one quart of chili sauce or tomato catsup, two small bottles Worcestershire sauce, one teaspoonful of salt, one grated nutmeg, yolks of six eggs, one onion, chopped fine and fried in a tablespoonful of butter until well browned. When croquettes are shaped roll them in the whites of six eggs beaten to a froth, and cook in boiling lard.

SAUCE TARTARE.

TO a mayonnaise dressing add one teaspoonful of onion juice, one tablespoonful of chopped capers and one tablespoonful of chopped cucumber pickles.

MINT SAUCE.

GOOD sized cupful of vinegar, two tablespoonfuls of sugar, two tablespoonfuls of chopped mint. Prepare two hours before using and use cold.

CHILI SAUCE.

TWENTY-FOUR ripe tomatoes, eight onions, six green peppers, four coffeecupfuls of vinegar, eight tablespoonfuls of sugar, four tablespoonfuls of salt, one tablespoonful of cinnamon, one tablespoonful of allspice, one tablespoonful of nutmeg, one tablespoonful of cloves. Chop the onions and peppers first, then add the tomatoes and chop all fine; add the other ingredients, and boil together for about thirty minutes and seal while hot.

POTATO SALAD.

CUT ten or twelve boiled potatoes into slices one-fourth to one-half inch thick, put into a salad bowl with four tablespoonfuls of vinegar, six tablespoonfuls of best salad oil, one teaspoonful of minced parsley, pepper and salt to taste; stir well, that all may be thoroughly mixed; anchovies, olives, or any pickle, may be added, also cold beef, chicken, or turkey, if desired. If preferred, prepare the regular salad dressing and pour over the chopped potatoes with a little minced onion. It is best prepared an hour or two before serving.

SIBERIAN PUNCH.

TEN PORTIONS.

ONE quart of thick cream, one-half pint of fine sugar, one-half pint of whites of eggs, one-half tablespoonful of corn-starch. Let cream come to boiling point; mix eggs, sugar and corn-starch together; then stir all slowly into the boiling cream until cooked; then cool, and add one quart of brandy when partly frozen. MRS. WALTER Q. GRESHAM.

MENU FOR A SMALL DINNER PARTY.

Oysters on the Half Shell.
Soup a la Reine.
Creamed Fish with Truffles.
Sweetbreads and Green Peas.
Hot Boned Turkey Stuffed with Chestnuts.
Oyster Patties. Lalla Rookh.
'Terrapin. Chicken Croquettes.
Wild Ducks with Celery, Mayonnaise Dressing.
Rabbit Pudding, with Rum Sauce.
Ice Cream. Bon-bons and Meringue.
Glaces.
Table Decorated with Olives Stuffed with Anchovies.
Salted Almonds, Sugar Plums, Fancy Cakes, Etc.
Coffee Served in the Parlors.

WINES:

Sherry, Champagne, Sauterne,
and Burgundy, if you desire.

LUNCHEON MENU.

SPRING LUNCHEON.

Grape Fruit, cut in halves, with a tablespoonful of Rum on each half, seeds removed.

Bouillon.

Fish or Crabs.

French Peas.

Fried Chicken, Creamed Potatoes.

Hot Biscuit.

Roman Punch.

Boiled Ham and Tomato Salad.

Ice Cream and Cake.

Coffee Served in Parlor.

Made in Italy